

LONDON
STOCK—

10-COURSE
TASTING MENU-£65

Tomato pt. 1

Watermelon, cucumber, basil

Tomato pt. 2

Olive oil, black garlic, sourdough, anchovy

Venison Tartare

Truffle, blackberry, egg yolk, buckwheat

Scottish Mackerel

Barbecued beans, hazelnut, kohlrabi, beetroot

Alliums or “French Onion Soup”

Onion, wild garlic, leek, marmite, yeast flakes

Kid Goat Chop

Barbecued tomato and red pepper, creamed spinach, “raita”

Monkfish

Miso, hispi cabbage, langoustine oil, dashi

Roasted Duck Breast

Cherry, hibiscus, baby gem lettuce

Peach

Honey, honey truffle, thyme, yoghurt, oats

Cherry Mille-Feuille

Pastry shards, roasted almond, Kirsch

Fresh Wiltshire Autumn truffle - £10 supplement
